

Comments to the Author:

1. “2.2.Oil extraction”: An Optimization of extraction experiment should be done.
2. “Table 2”: Oil content (%) 15.91, How to get? What it means?
3. “Table 2:” “Odourless” lack of scientific basis.
4. Explain how to receive all of the data in“ Table 1” .
5. line 92: Point out the specific data of moisture content dried by sun drying.
- 6.line 94: Point out the specific data of residual moisture.
- 7.line 98 : “repeated several times”, How many times?
8. “ASTM, B10, B20, B30 and B40”, whole name should be written when it appear at the first time.
9. “2.5. Biodiesel production and purification”: provide the experimental installation pictures.
10. Because the water content can influence the content of other composition of tigernut tuber and starch,and also the result of extraction process, so please give clear indication of the water content at suitable place.
11. line 135 : There is a contradiction between “Table 1 shows the proximate composition of the tigernut tuber and starch after de-oiling of the feedstock” and “Crude fat (%) 25.70 in Table 1”.
12. In “1. INTRODUCTION”: There are little references about the research progress of tigernut, please add the latest research progress.
13. **Table 3:** “Flash point (°C) - 178 120 110 92 90 120 min.” ,please explain it.
14. line 140: The title of “Table 1:”,notice the case of letters.

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